



COLUMBIA GORGE, 2022

TASTING NOTES

Fragrance Mountain air, wildflowers, dried herbs crushed between fingers, stone.

Energy A sudden cool shower on hot asphalt

THE VINTAGE

A cold snowy Winter followed by vibrant Spring weather produced variable cluster sizing and small berries. The majority of the growing season was ideal. A significant mid-summer heat period pushed ripeness to above average levels but the deep volcanic soils in which these old vines are planted act as a cooling system that always help to retain the razor-edge acidity typical for the Gorge and reminiscent of Chablis.

VITALS

Vineyards Cello East & North

Varietals 100% Chardonnay

Clones Wente, 76

Fermentation In barrel, 100% native yeasts

Barrels / Coopers 300 & 400L seasoned French oak & stainless

ABV 14.2%

Barrel Aging 18 months

Filtering / Fining None

Bottled March 2024

Total SO2 < 85 ppm

Production 150 cases

Release Spring 2024

Winery Retail \$50

Artwork Oil transfer print by Christian Letts